



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Asparagus, Goat Cheese and Lemon Pasta (adapted from Smitten Kitchen)

Serves 6

16 ounces pasta
salt and pepper
2 pounds slender asparagus spears, trimmed, cut into 1- to 1½-inch pieces
2 tablespoons extra virgin olive oil
1 lemon
8 ounces soft goat cheese

1. Bring at least 6 quarts of water to a rolling boil over high heat. Add the pasta and 1 tablespoon of salt and cook the pasta until it is almost tender, about 2 minutes short of the package instructions. Add the asparagus and cook until it is crisp-tender, about 2 minutes. Reserving 1 cup of the pasta cooking water, drain the pasta and asparagus.

2. Return the pasta and asparagus to the pot and add the oil, zest from the whole lemon, juice from ½ the lemon, goat cheese, a generous grinding of pepper, and ½ cup pasta cooking water; stir until the goat cheese melts. Taste and add salt (you'll probably need some), freshly ground black pepper, and more lemon juice if necessary. If the sauce becomes thick and sticky, stir in more pasta cooking water.